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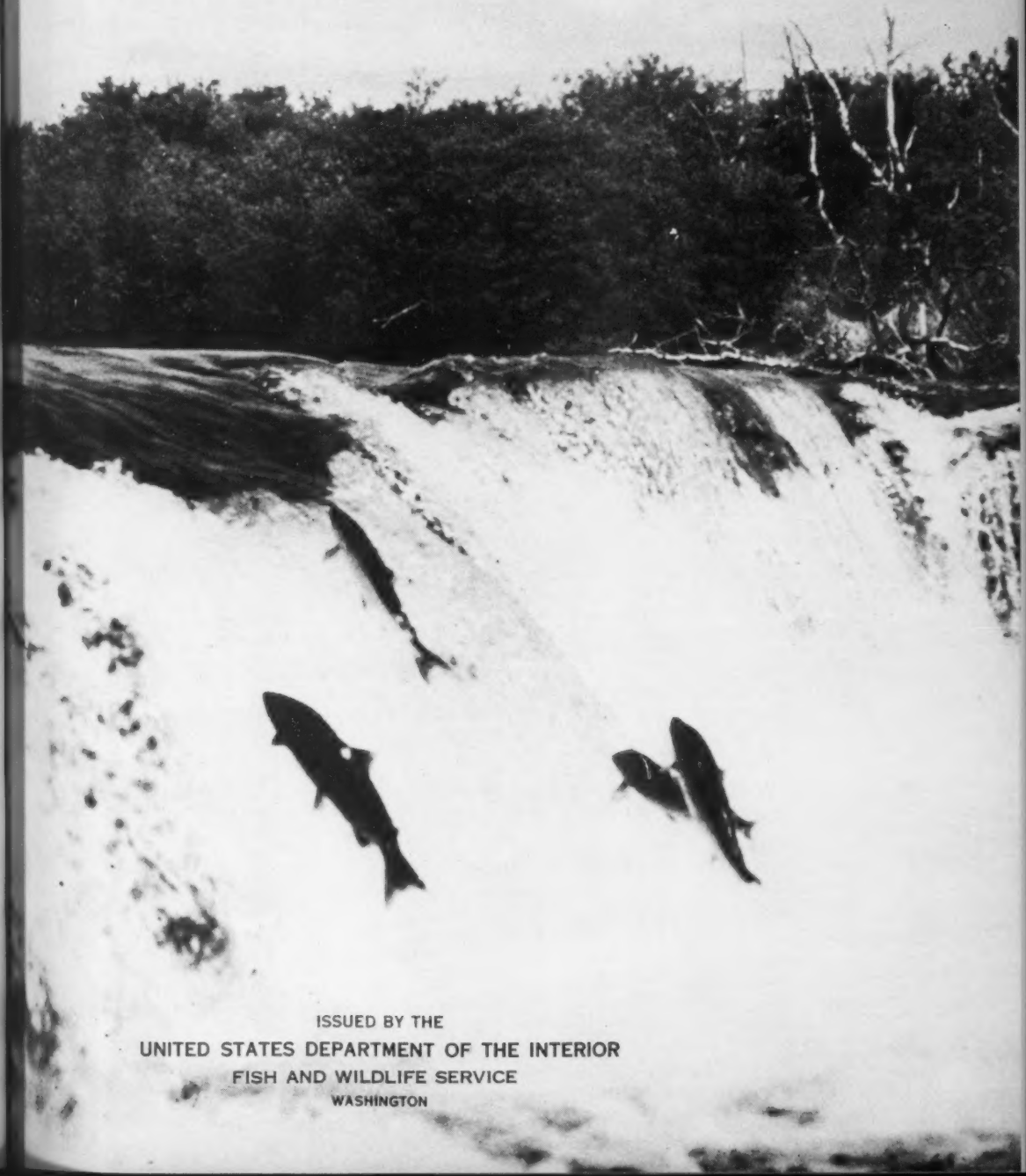
FISHERY MARKET NEWS



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UNITED STATES
DEPARTMENT OF THE INTERIOR

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

September 1941 Washington, D. C. Vol. 3, No. 9

SUMMARY

The Alaska Salmon Industry.---A small red salmon pack has been offset by the largest pink salmon pack on record in Alaska.

Fresh Fish

A survey of bids received by Army camps revealed that quotations for each individual species usually showed wide variations.

The results of a survey of the country's food supply by the Department of Agriculture indicate that the consumption of fish has increased during the past 10 years but was not so high in the last 3 years as in 1936.

The production of fresh and frozen packaged fish during 1940 in the United States, exclusive of California, amounted to 126,604,000 pounds, 4 percent under the 1939 volume but an increase of 5 percent in value.

July landings in New England were 10 percent less than the previous year in volume but 36 percent greater in value.

Canada's fisheries in 1940 were valued at $45,118,757 as marketed. The catch amounted to about 1¼ billion pounds.

Frozen Fish

Domestic holdings of almost 90 million pounds on August 15 are 16 percent over last year. Whiting has been frozen in unusually large quantities.

Canned Fish

With only a few districts remaining open the Alaska salmon pack reached 6,733,000 cases on September 6, the largest pack since 1936. Quotations on all species are well above prices in 1940.

The Gulf and South Atlantic shrimp pack in inspected plants was 40,000 cases behind last year on September 6.

British Columbia is expected to pack 1,600,000 cases of canned herring for the British Government.

Byproducts

Investigation of vitamin A in dogfish livers is continuing in the Service's Seattle laboratory.

An increase in the production of Canadian cod-liver oil is expected due to the establishment of a new plant in Quebec using a chemical preservative.

The prospects of obtaining satisfactory fish-liver oil supplies from Chile at present are not good.

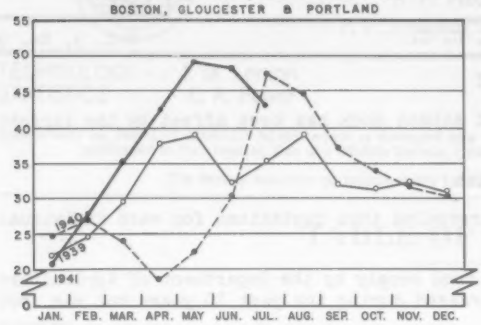
Foreign Fish Trade

Exports of edible fishery products were 17 percent below last year for the first 7 months but imports were practically the same.

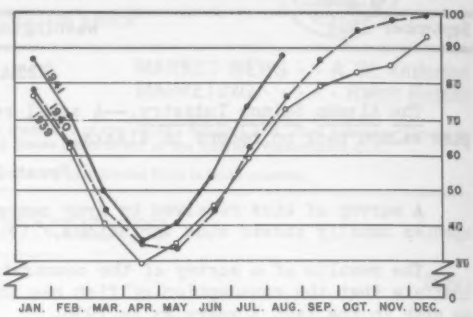
TRENDS OF FISHERY TRADE

In millions of pounds

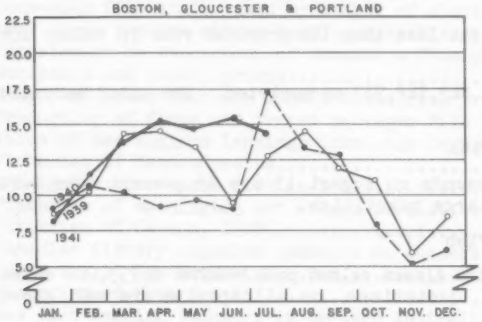
VESSEL LANDINGS, ALL FRESH FISH
BOSTON, GLOUCESTER & PORTLAND



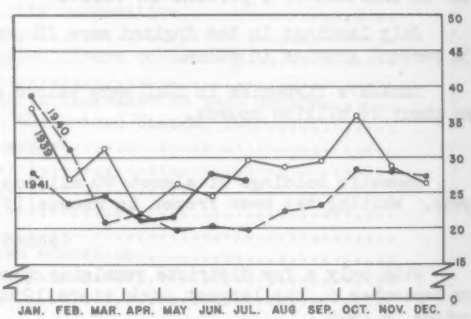
DOMESTIC COLD-STORAGE HOLDINGS OF FROZEN FISH



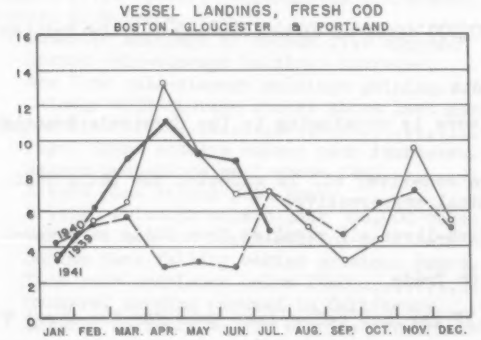
VESSEL LANDINGS, FRESH HADDOCK
BOSTON, GLOUCESTER & PORTLAND



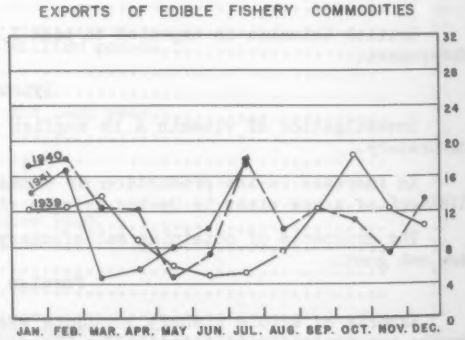
IMPORTS OF EDIBLE FISHERY COMMODITIES



VESSEL LANDINGS, FRESH COD
BOSTON, GLOUCESTER & PORTLAND



EXPORTS OF EDIBLE FISHERY COMMODITIES



THE ALASKA SALMON INDUSTRY

By
Seton H. Thompson, Assistant Chief
Division of Alaska Fisheries

Fish and Wildlife Service

During the first World War, from 1914 to 1918, the Alaska salmon industry was an important source of protein food. Now, in World War II, it is just as important as it was more than 20 years ago, and this year it has made another major contribution to the Nation's supply of essential foodstuffs.

The total production of canned salmon in Alaska this year is well above expectations, and on September 13 amounted to 6,778,000 standard cases of 48 one-pound cans. This production is greater than any year since 1936 and far exceeds that of 1939 and 1940 on similar dates. Last year on September 14 the total pack was 5,000,000 cases.

All of the five species of Pacific salmon found in our waters are canned in Alaska. Two species, however, usually account for more than 80 percent of the total Alaska pack. These are red or sockeye salmon and pink salmon. This year the runs of red salmon have been disappointingly small in all of the principal producing areas of the Territory, and the pack is about 50 percent of normal. This small pack of red salmon has been offset, as far as total production is concerned, by the largest pack of pink salmon in the history of the Alaska salmon industry. Preliminary reports on the final pack of pink salmon show a total of 4,632,000 cases as of September 13. The previous record pack of this species was 4,560,000 cases in 1936.

In general the runs of the other three species of salmon, chum, king, and coho or silver have been normal and have yielded an average pack. Fall operations will add somewhat to the present pack of 680,000 cases of chums and 301,000 cases of cohos or silvers. The volume of the king salmon pack is negligible, amounting only to 40,000 cases.

During the current season, 110 canneries have been operated in Alaska, the largest number since 1937. There were 109 canneries in operation in 1939 and 98 in 1940.

With the closing of most districts to fishing, hearings on Alaska fishery regulations to be effective in 1942 are now being conducted at various points in Alaska by the Director of the Service, Ira N. Gabrielson, assisted by the Alaska Division's staff. The final hearing will be held in Seattle on October 20.

The United States Government will be a heavy purchaser of canned salmon this year in connection with "lease-lend" and defense requirements. Early in the season the Government requested approximately 1,200,000 cases from this year's pack. It is believed this will be made up of about 500,000 cases of red salmon, 400,000 cases of pink salmon, all of the coho or silver salmon, and 100,000 cases of chum salmon. Although current prices are considerably above those quoted at the same period last year, it is expected that the large Alaska production will make it possible to supply these unusual Government demands as well as the normal civilian needs.

Surveys of streams to ascertain spawning conditions and provide an indication of probable future runs also are being completed at this time. During the season a number of weirs for counting the escapement of salmon in representative salmon streams of southeast and central Alaska were operated for the purpose of determining the ratio of escape to commercial catch, with a view to reserving 50 percent of the runs for spawning, as required by law.

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FINDINGS OF THE TARIFF COMMISSION IN CRAB MEAT INVESTIGATION

1. For many years the United States market for crab meat has been supplied from both domestic and foreign sources. Crab meat marketed in unsealed containers (fresh-cooked meat) has been and is now supplied entirely from domestic sources, whereas crab meat packed in air-tight containers (canned crab meat) was up to about 1934 supplied almost entirely by imports. In the last few years, however, the domestic industry of canning crab meat has become substantial and at present supplies a considerable part of the United States consumption of canned crab meat, which exceeds the consumption of the fresh-cooked meat. Imports of fresh-cooked crab meat, if any, are negligible.

2. Japan is the principal source of imported canned crab meat, having supplied in the years 1939 and 1940 about 85 percent of total United States imports, and Japan is the principal competing country for the purposes of this investigation.

3. Canned crab meat imported from Japan is similar to canned crab meat produced in the United States within the meaning of section 336, and the cost differences of the higher grades of canned crab meat produced in Japan and in the United States respectively are representative of the cost differences of all grades and forms of crab meat, packed in air-tight containers, including crab paste and crab sauce. The higher grades constitute the great bulk of the consumption of both domestic and imported canned crab meat.

4. Imported canned crab meat is not like or similar to domestic fresh-cooked crab meat for the purposes of section 336. The fresh-cooked crab meat is highly perishable whereas the canned is nonperishable. As a result the two products move largely through different channels of trade and to different ultimate consumers. Distribution of canned crab meat is national and adequate supplies are always available, whereas distribution of the perishable fresh product is restricted and available supplies are conditioned by weather and seasons. For this reason prices of fresh-cooked crab meat are subject to sharp variations which have little or no connection with prices of the canned product.

5. New York City, Boston, and San Francisco are the principal markets in the United States for canned crab meat, both domestic and imported.

6. The period January 1939 to October 1940, inclusive, is a representative period for the purposes of ascertaining and comparing costs of production of canned crab meat.

7. The costs of production as defined in section 336 (h)(4) were not readily ascertainable for canned crab meat produced in the principal competing country, and the Commission, in accordance with section 336 (e)(2)(A) accepted the weighted average invoice prices of canned crab meat imported from Japan during a representative period as evidence of costs of production. Foreign costs in yen were converted to United States dollars at the rate of exchange prevailing on the date of exportation.

8. Domestic costs of production and foreign costs of production of the higher grades of canned crab meat during the representative period ascertained in accordance with section 336 -

(a) The weighted average domestic cost of production of first grade canned crab meat, including transportation and other delivery charges from centers of domestic production to the principal markets of the United States was found to be $2.11 per one dozen 6½-ounce cans.

(b) The weighted average cost of production of the similar foreign article from the principal competing country, including transportation and other delivery charges to the principal markets of the United States was found to be $1.74 per one dozen 6½-ounce cans.

(c) The excess of domestic over foreign costs was 37 cents per one dozen 6½-ounce cans.

(d) The dutiable value of the imported article was found to be $1.63 per one dozen 6½-ounce cans.

(e) The ad valorem rate of duty required to equalize the cost difference, namely, the excess of domestic over foreign costs divided by the dutiable value of the imported article, is 22½ percent.

(f) In ascertaining the differences in costs of production the Commission did not find it practicable to take into consideration any other relevant factors constituting an advantage or disadvantage in competition.

Conclusions

The Commission finds it shown by the investigation:

1. That the duty of 15 per centum ad valorem expressly fixed by statute on crab meat, prepared or preserved in any manner, including crab paste and crab sauce, packed in air-tight containers, does not equalize the difference in costs of production, including transportation and other delivery charges to the principal markets in the United States, of the domestic articles and the like or similar foreign articles produced in the principal competing country; and

2. That the rate of duty shown by the investigation to be necessary to equalize such difference in the costs of production is 22½ per centum ad valorem.

HOME-MADE FISH SCALER USED BY MEMBER OF ELECTRICITY COOPERATIVE

Under the heading "Electrical Freaks on the Farm", the August 1941 issue of the Rural Electrification News mentions Mr. Justin Bortel of Summit Park, Michigan. The periodical, a monthly publication of the Rural Electrification Administration, Washington, D. C., speaks of Mr. Bortel as follows:

"Mr. Bortel has a 'fish fry' at Bortel's Landing on the lakeshore, Summit Park, Mich. He is a member of the Western Michigan Electric Cooperative and recently wrote them as follows:

"'Will drop you a line to tell you why we cannot afford to do without electricity. Here are some of the reasons:

"'1. I would have to walk 110 miles each year to pump water as our well is some distance from the house;

"'2. Also have a fish scaler which saves me in time 120 hours each year;

"'3. Have a turning lathe with which I turned out 3,000 cedar floats for gill nets at $20 a thousand which made me $60.

"'We also have a washing machine, toaster, and radio.

"'Just think, we get this all for $30 a year.'"

"In his business, Mr. Bortel cleans 4 or 5 tons of fish a year, handling as much as 100 pounds a day during the rush season. Obviously, this involves a great deal of hard work, and when Mr. Bortel began to cast about for some labor-saving device, he found that manufactured electric fish scalers cost as much as $150. Not daunted, he decided to make one.

"This did not prove difficult for a man of Mr. Bortel's ingenuity. He secured a motor for $8 and attached a flexible shaft costing $6. The only other parts needed were a wooden spool or cylinder turned on a lathe, and 12 bottle caps of the type which can be obtained from any pop bottle. The bottle caps were fastened to the spool which was in turn connected to the shaft of the motor. This tricky machine cost Mr. Bortel only $17.

"'You can't even see the meter moving when the fish scaler runs,' Mr. Bortel says, and he has never had to pay more than the minimum bill."

ARMY CAMPS RECEIVE WIDELY VARYING BIDS FOR FISH

Bids for fresh and frozen fishery products for Army camps usually are requested during the month preceding their use. Listed below are data concerning bids asked during recent months by a few camps in the Middle West and in Atlantic Coast States.

Camp	For	Item	Quantity	Number of bidders	Range of bids
			Lbs.		¢ per lb.
Ft. Francis Warren, Wyoming	September	Frozen salmon	1,400	5	18 - 28
		Frozen halibut	4,000	6	18 - 22.6
		Frozen haddock fillets	4,000	5	17.5 - 21
		Frozen ocean perch fillets	17,000	5	17.7 - 25
Jefferson Barracks, Missouri	September	Frozen whiting	6,000	5	11.75 - 18
		Frozen haddock	12,000	5	16 - 20
		Oysters	300 gal.	5	$2.25 - 2.95
Camp Blanding. Florida	August	Haddock	2,200	6	14.5 - 20
		Perch fillets	2,200	4	14.75 - 17
		Red snapper steaks	2,200	4	30 - 35
		Mackerel fillets	2,200	4	14 - 22
		Sea trout fillets	2,200	1	30
Ft. Devens, Massachusetts	September	Haddock fillets	15,000	4	15.95 - 21
		Cod fillets	20,000	3	13.95 - 20
		Mackerel fillets	15,000	3	15.2 - 28
Scott Field, Michigan	September	Haddock fillets	9,000	4	17 - 18.4
		Whiting fillets	12,000	4	12.90 - 18.5
Camp Edwards, Massachusetts	September	Haddock fillets	30,000	4	13.95 - 17
		Fresh cod	10,000	4	11.95 - 15
		Fresh flounder	10,000	3	14 - 21
Chanute Field, Illinois	September	Frozen red snapper	8,000	4	28 - 50
		Sea perch fillets	8,000	7	13 - 18
		Frozen halibut	8,000	8	18 - 23
Camp Grant Illinois	September	Haddock fillets	15,000	5	15 - 20
		Halibut steaks	10,000	5	21 - 35

EXPERIMENTS ON EXTRACTION OF VITAMIN A FROM DOGFISH LIVERS CONTINUING

In summarizing their work on the extraction of vitamin A from dogfish livers, R. W. Harrison and Wm. S. Hamm, technologists at the Service's laboratory in Seattle, report that:

1. In the tests made, high oil recovery from fresh dogfish livers was no guarantee of efficient vitamin A extraction.

2. Within the limits of the test conditions, vitamin A was not as readily extracted from fresh livers as it was from frozen livers.

3. Alkali digestion of fresh livers led to poor vitamin recovery, while an acid cook facilitated vitamin extraction.

4. Alkali, plain water and acid cooks gave quite comparable results with frozen livers, effecting efficient extraction of both oil and vitamin A.

5. When fresh livers were mechanically disintegrated, the greater proportion of the total oil present could be removed by cold centrifuging, leaving the greater proportion of the vitamin A in the residual liver tissue, thus permitting subsequent extraction of the vitamin in more concentrated form.

6. Because of the significance of these findings with respect to more efficient and flexible utilization of dogfish livers in the production of vitamin A oil, a further and more detailed study of the problem is now being undertaken.

Their complete report "Extraction of Vitamin A From Dogfish Livers" appeared in the July issue of Pacific Fisherman.

WHOLESALE AND RETAIL PRICES

With continued advances for agricultural products and cotton and woolen textiles during the week ending September 6, the general level of wholesale commodity prices reached the highest point since early 1930, according to the Bureau of Labor Statistics. The Bureau's weighted index of nearly 900 price series is about 17 percent higher than it was a year ago and 1.6 percent above the index on August 9. Almost 6 percent of the total advance during the past year has occurred during the last 3 months.

A further advance in retail food prices of 1.2 percent between July 15 and August 12 brought them to the highest level in 10 years. Preliminary reports from 18 cities indicate that the rise continued during the last half of August. Prices of bread, fresh milk, canned goods, beef, pork, coffee and shortening advanced throughout the country from mid-July to mid-August. Although food prices have been rising continuously since November, the advance has been at a more rapid rate since March and the index rose 10 percent between March and August. Chief among the many factors accounting for the rise in food prices are increased employment with consequent greater consumer demand, large Government purchases, and some speculative buying.

Pink salmon retailed at an average price of 18.7 cents per one-pound tall can in 51 cities on August 12. This was 6.2 percent above the previous month and 17.6 percent higher than a year ago. In the same cities red salmon sold for 30.6 cents per pound can, also 6.2 percent above the previous month and 18.6 percent more than in 1940.

OUTPUT OF FRESH FISH AND MANUFACTURED FISH PRODUCTS INCREASES IN PAST DECADE

The National Food Situation, a Department of Agriculture publication, reports in its August issue that "the total output of manufactured fish products and fresh fish marketed in continental United States has been increasing in recent years since the small catches of the period 1931-33; and in 1939 and 1940 the totals were larger than in any year for which we have estimates. (See table 6.) Imports have fluctuated but have shown no definite trend, but exports were larger in 1940 than in any year since 1930. Shipments from Alaska to the United States, which are about as large as total imports from foreign countries, have shown no definite trend, although they have been lower the last 2 years than they were in the preceding 3 years of high imports. On the basis of the figures available, it appears that total and per capita consumption of fish in the United States has increased during the last 10 years although consumption has not been as high during the last 3 years as it was in the peak year 1936."

Table 6.- Fish: Consumption for food, and related statistics, continental United States, average 1925-29, annual 1930-40

Year	Catch, United States 1/	Output of edible manufactured products and fresh fish marketed	Imports for consumption, edible	Shipments from territories to United States, edible	Imports processed in the United States 2/	Exports, edible	Shipments to territories from United States, edible	Cold storage holdings, Dec. 15, cured and frozen fish	Consumption	Per capita consumption in pounds
	Expressed in thousands of pounds - 000 omitted.									
Average 1925-29	2,390,519	---	320,901	303,453	65,316	173,161	22,230	3/ 96,902	---	---
1930	2,665,878	1,237,327	338,486	275,633	87,354	169,769	13,390	106,511	1,575,206	12.8
1931	2,059,192	1,122,696	276,647	306,360	24,015	114,369	12,398	93,620	1,567,812	12.6
1932	2,007,620	939,024	259,885	300,019	17,282	86,933	12,570	73,634	1,402,129	11.2
1933	2,288,641	1,026,129	284,307	299,537	31,798	80,008	10,150	75,385	1,486,266	11.8
1934	3,131,510	1,274,795	286,763	388,921	42,211	115,702	11,398	88,492	1,768,061	14.0
1935	3,503,639	1,429,666	324,732	288,483	43,742	119,687	10,628	91,587	1,865,729	14.7
1936	3,907,958	1,425,576	371,206	449,996	52,807	111,259	10,132	122,495	2,041,672	15.9
1937	3,517,730	1,452,546	364,668	353,904	39,028	119,068	12,458	97,191	2,025,868	15.7
1938	3,454,622	1,385,772	302,624	381,634	25,323	118,029	12,235	109,061	1,902,573	14.7
1939 4/	3,776,931	1,491,338	346,222	285,723	45,101	124,974	11,287	116,027	1,934,955	14.8
1940 4/	---	1,494,000	302,518	266,545	29,735	144,838	12,879	125,396	1,866,242	14.1

Compiled as follows: Catch, output of fishery products, and cold storage holdings, 1925-38 from Annual Report of the Commissioner of Fisheries, 1939-40 from the Fish and Wildlife Service, Department of the Interior; imports, exports, and shipments from Foreign Commerce and Navigation of the United States and December issues of Monthly Summary of Foreign Commerce. Reports on output of manufactured fishery products contain some duplications because certain items are reported at more than one stage of processing. Consumption was computed from output of manufactured products and fresh fish marketed, imports, exports, shipments to and from territories (deducting imports processed in the United States and reported under manufactured products) and change in cold storage holdings. These figures include canned, frozen, cured, packaged, and fresh fish as marketed without any attempt to convert them to a fresh basis. Population as of July 1 used to compute per capita consumption. United States catch was not used in computing consumption as considerable quantities of the total catch are used for nonfood purposes.

1/ All fish caught commercially whether edible or not, but not including fish caught by sportsmen and others.

2/ Imports of fresh tuna and sea herring. These are the two major items imported for canning or other processing and reported under output of manufactured products.

3/ Holdings in 1929 were 100,784,000 pounds and showed an average increase of 4,440,000 pounds in the period 1925-29.

4/ Preliminary.

PRODUCTION OF FRESH AND FROZEN PACKAGED FISH IN THE UNITED STATES, 1940

The output of fresh and frozen packaged fish at points of primary production in the United States, exclusive of California, for the year 1940 amounted to 126,603,845 pounds, valued at $13,737,896. This output was a decrease of 4 percent in volume, but an increase of 5 percent in value, as compared with the 1939 production. Informative data on the production of these packaged items for 1940 appears in Statistical Bulletin No. 1436.

Massachusetts led all States in yield with a total of 102,642,587 pounds, valued at $10,194,472, and was followed in importance by New York and Maine. Production in the latter States was 7,304,655 pounds, valued at $1,132,382, and 5,093,731 pounds, valued at $342,618, respectively.

Haddock, first in importance among species packaged, totaled 37,139,766 pounds, valued at $4,521,226. Following in order of importance were: Rosefish, 23,014,213 pounds, valued at $1,792,521; pollock, 12,979,205 pounds, valued at $910,562; and flounders, 10,724,208 pounds, valued at $1,446,355. These species were followed in importance by sauger, cusk, blue pike, and hake, all over a million pounds.

Of the total, frozen fillets represented 55 percent; followed by fresh fillets, 32 percent; fresh and frozen pan-dressed, 11 percent; and fresh sticks, frozen split butterfly, and fresh and frozen steaks, each less than 1 percent.

VALUE OF NEW ENGLAND LANDINGS HOLDS HIGH LEVEL

During July a total of 269 fishing vessels of 5 net tons capacity and over, made 1207 trips to the fishing grounds and landed 43,298,000 pounds of fishery products, valued at $1,345,000, at the ports of Boston and Gloucester, Mass., and Portland, Maine. This is a decrease of 10 percent in volume but an increase of 36 percent in value, as compared with the landings for the same month last year.

Four species accounted for 87 percent of the poundage landed at the three ports during July 1941. These were: Haddock, 14,456,000 pounds; rosefish, 12,879,000 pounds; whiting, 5,640,000 pounds; and cod, 4,777,000 pounds. Landings of rosefish for the seven months of 1941 amounted to 78,485,000 pounds, an increase of 76 percent as compared with the production for the same period in 1940, assuring an all-time annual record catch of this species. The previous record for landings of rosefish was that of 1940 when 83,781,000 pounds were landed. One interesting feature of the rosefish yield is that although the total volume to date is approximately 5,000,000 pounds less than for the entire year 1940, the value of this production to the fishermen has increased almost $260,000.

Cumulative totals for the landings at the three ports for the first seven months of 1941 amounted to 267,608,000 pounds, valued at $8,171,000, as compared with 193,481,000 pounds, valued at $5,716,000, during the corresponding period in 1940.

FISHERIES OF MASSACHUSETTS

Since the end of June, 23 new fishing vessels for Massachusetts have been launched, or have been contracted for and will be launched during the fall months, according to reports of the Service's agents in that region.

The mackerel fleet has had a very good season. The larger sizes have been plentiful off Chatham, while the smaller ones have been taken all over Massachusetts Bay. Prices have ranged from 4 to 9 cents ex vessel for the larger sizes and 3/4 to 2½ cents for the smaller sizes. The swordfish fleet numbered 11 this year. Prices have been high and shares better than average.

In the soft clam fishery there is reported a great scarcity of clams and a greater lack of diggers. Yields obtained when shucking clams have been poor.

Effective Saturday, August 16, fishermen on inshore boats agreed to eliminate landings of whiting on Saturdays in Boston. The agreement was reached because large landings of this variety on Saturday frequently could not be disposed of before Monday since adequate storage and icing facilities were not always available and the cold-storage plants found it difficult to handle large quantities because of labor conditions.

Landings of steak whiting at Gloucester are expected to reach new highs in 1940. Due to lack of freezing facilities, storage space and cutters, very few round whiting are being taken by wholesalers, most of the catch being landed "steaked".

Only one vessel entered the tuna seining fishery out of Gloucester this season—the veteran and pioneer in this fishery, the Santa Maria. Small fares up to 43,000 pounds were taken in August, selling for 5 to 6½ cents per pound.

CHICAGO RECEIVES MORE FISH IN 1941

Receipts of fishery products on the wholesale market in Chicago for the first 7 months of 1941 are running 12 percent ahead of receipts for the same period in 1940, according to the Fishery Market News Service office in that city. It is reported the increase is due in part to a greater demand for fishery products in the plains region. Shipments to points in this area are being made in increasing numbers by double-trailer refrigerated trucks capable of carrying 20,000 pounds or more.

Receipts of Fishery Products at Chicago

Item	July 1941	July 1941 compared with June 1941	July 1941 compared with July 1940	7 months Jan. - July 1941	7 mo. 1941 compared with 7 mo. 1940
Classification:	Pounds	Percent	Percent	Pounds	Percent
Fresh-water fish	2,228,000	+ 2	- 3	20,822,000	+12
Salt-water fish	2,104,000	+20	+ 69	11,396,000	+29
Shellfish, etc.	602,000	-37	- 7	4,940,000	-13
Total receipts	4,934,000	+ 1	+ 18	37,158,000	+12
Leading items*					
Carp	121,000	-11	- 12	1,208,000	+14
Lake herring	193,000	-26	- 6	1,642,000	- 6
Lake trout	440,000	- 2	- 7	3,345,000	+ 9
Smelt	91,000	+10	+ 72	1,633,000	- 7
Whitefish	406,000	+29	- 4	2,381,000	- 8
Yellow perch	411,000	+84	+ 28	2,109,000	+38
Halibut	688,000	+ 4	+ 4	4,480,000	+ 4
Rosefish fillets	756,000	+74	+226	2,659,000	+35
Shrimp	340,000	-56	- 28	3,109,000	-17
Leading sources:					
Massachusetts	1,108,000	+25	+172	4,874,000	+55
Michigan	424,000	-34	- 27	3,779,000	-12
Ohio	370,000	+38	+ 37	1,407,000	+17
Wisconsin	567,000	-12	+ 13	4,955,000	+ 2
British Columbia	806,000	+13	+ 13	4,676,000	+ 8
Manitoba	236,000	+ 6	- 23	5,010,000	+38
Domestic total	3,590,000	- 5	+ 20	25,073,000	+ 9
Imported total	1,344,000	+19	+ 11	12,085,000	+19
Transported by:					
Truck	2,207,000	+ 4	+ 39	14,955,000	+34
Express	1,636,000	- 7	- 18	9,287,000	-17
Freight	1,091,000	+ 6	+ 80	12,916,000	+19

* Includes fresh and frozen fish.

FISHERIES OF WASHINGTON AND OREGON

With the closing of the halibut season on September 14 many vessels of the fleet made final deliveries during the week ending September 13, according to the Service's Seattle Fishery Market News Service office. Prices remained quite firm considering the volume of the landings. Of major importance in the Pacific Northwest fisheries was the tremendous run of chinook salmon in the Columbia River. The fall season in the Columbia River salmon fishery opened on September 10. During the first four days over 5 million pounds of fish were reported taken, chiefly by gillnetters. This enormous supply of fish flooded facilities of the Astoria, Oregon, canneries and nearly 1 million pounds of Columbia River chinooks were purchased for the Seattle fresh and frozen fish market. The quantity of chinook salmon caught in the Columbia River during the first four days of the fall season approximated nearly 50 percent of the entire year's catch during 1940.

FISHERIES OF CANADA, 1940

Production

The value of production of the fisheries of Canada in the year 1940 was $45,118,757, compared with $40,075,922 in the preceding year, according to data published in the Advance Report on the Fisheries of Canada 1940. These totals represent the value of the product as marketed, whether sold for consumption fresh, or canned, dried, etc. The 1940 value is the highest recorded since the year 1930. To the total value in 1940 the sea fisheries contributed $38,910,058, or 86 percent, and the inland fisheries, $6,208,699, or 14 percent.

The salmon fishery is of chief importance with a total marketed value of $14,170,496, of which $13,757,091, or 97 percent, is credited to the renowned salmon fishery of British Columbia. The salmon pack of British Columbia totalled 1,470,425 cases, valued at $11,427,923, and that of all other provinces, combined, 1,010 cases at $9,107, making a total pack for the Dominion of 1,471,435 cases, valued at $11,437,030. Herring with a product valued at $6,256,508 moved upwards to second place on the list of the chief commercial fishes, while cod with $4,984,504 is third and lobster with $3,187,594 is fourth.

Fish marketed for consumption fresh, including fresh fillets, had a total value in 1940 of $18,672,804, while the canned product was valued at $17,872,776, and the dried at $1,275,903, leaving a total of $7,297,274 as the value of fish marketed in all other forms, as, green-salted, smoked, boneless, oil, meal, etc.

Among the provinces, British Columbia takes first place in order of marketed value, with Nova Scotia second. The relation which the value of each province bears to the total for Canada is shown by percentage as follows: British Columbia, 48 percent; Nova Scotia, 22 percent; New Brunswick, 11 percent; Ontario, 7 percent; Quebec, 4 percent; Manitoba, 4 percent; Prince Edward Island, 2 percent; and Alberta and Saskatchewan, each 1 percent.

The total quantity of fish of all kinds, including shellfish, taken by Canadian fishermen during the year 1940 was 1,219,966,600 pounds with a value at the point of landing of $23,630,047 compared with a catch of 1,068,235,700 pounds and a value to the fishermen of $21,931,437 in the preceding year. The chief increases shown for quantity are in the catches of herring, pilchards and cod.

Capital Equipment and Employees

In Primary Operations:

Capital.—The value of the capital equipment, consisting of the vessels, boats, nets, traps, piers and wharves, etc., used in the primary operations of catching and landing the fish, was $26,221,269, an increase over the year 1939 of $376,833, or one percent. The total amount comprises: $21,258,608, the value of equipment used in sea fishing operations, and $4,962,661, the value of equipment used in the inland waters.

Employees.—The number of fishermen employed during the year was 68,817, compared with 68,941 in 1939. Of the total number of fishermen recorded, the sea fisheries are credited with 54,816, compared with 55,205 in 1939, and the inland fisheries with 14,001, compared with 13,736.

In Fish Processing:

Capital.—The fish processing branch of the fisheries industry of Canada records for 1940 a capital investment of $23,257,676, apportioned as follows: Land, buildings and equipment, $10,910,588; materials and products on hand, stocks in process, etc., $8,825,802; and cash and accounts and bills receivable, $3,521,286. The number of plants in operation during the year was 458, classified as follows: Lobster canneries, 146; salmon canneries, 40; clam canneries, 20; sardine and other fish canneries, 19; fish curing establishments, 184; freezing plants, 33; and reduction plants, 16. The total number of establishments shows a reduction from the preceding year of 65. This decrease is due chiefly to the fact that the salmon canneries of Quebec province, which are in general of small size, were in earlier years recorded with the fish processing establishments, whereas in 1940 the number

of these and their value are included with the small fish and smoke houses shown in the primary operations of the sea fisheries.

Employees.—The number of persons employed in the plants during the season of operations was 15,044, classified as: Salaried employees (including working proprietors) 790; and wage-earners, 14,254. For the year the amount paid in salaries and wages was $5,396,785, of which the salaried employees received $988,340 and the wage-earners, $4,408,445. Compared with the preceding year the number of salaried employees shows an increase of 47 and the number of wage-earners an increase of 183—a total increase of 230—while the amount paid to the salaried employees increased by $146,644 and to the wage-earners by $880,170—a total increase of $1,026,814.

CANADIAN FISHERY MAGAZINE COMMENTS ON COOPERATIVE EDUCATION

Under the heading "How About Fishermen's Study Clubs in British Columbia?", Western Fisheries, Vancouver, British Columbia, in its July 1941 issue writes as follows:

"Lecture organizers have organized some 52 study clubs while visiting 239 fishing communities in the Maritimes (Eastern Seaboard Provinces). We ask the question: Why is it that the fishermen of Nova Scotia take the co-operative spirit to heart more naturally than do the fishermen out West? We would say offhand that it is because they have not sat in together in study clubs to study their own economic position and the possibilities of co-operative action. The commercial fishery problems are no more difficult than were the problems which faced the fishermen of the Maritimes. To solve their difficulties the fishermen of B. C. will have to individually and collectively study and solve their own troubles.

"The following information is authentic from government sources, as we quote the 'Fisheries News Bulletin' of recent date:

"'Over 10,000 persons, 10,557 to be exact, attended 257 meetings held at 239 places in the Maritimes during March, 1941, by lecturer-organizers of St. Francis Xavier University carrying on for the Dominion Department of Fisheries a special adult education program among fishermen.

"'The special educational work, initiated by the department in 1936-37, is designed to make available to the fishermen competent assistance and guidance in organization and study looking to the solution of their problems of production, marketing, and other phases of the fishing industry.

"'During March, 52 additional study clubs were organized in the Maritime area and the lecturer-organizers attended, in addition to the public meetings, some 126 conferences with directors and committees of existing organizations. The program is already bringing dividends to the fishermen, and among other developments which are traceable to this work are more efficient organization of fishermen, co-operative processing of fishery products, co-operative marketing of lobster, smelts, etc., as well as the establishment of co-operative fishing efforts in various communities.

"'In all three Maritime provinces the lecturer-organizers were active during the month. In Nova Scotia they visited 60 different fishing communities, held 116 meetings, with a gross attendance of 3783 persons. In New Brunswick, 89 places were visited and 67 meetings attended by 5029 persons were held. In Prince Edward Island there were 90 places visited, and 74 meetings held with 1736 persons in attendance.

"'About 100 fishermen's co-operatives are already in operation in the Maritimes. Nova Scotia has about 30 such organizations, Prince Edward Island a similar number, and between 30 and 40 groups operate in New Brunswick. In most associations, in addition to carrying on co-operative production and marketing of fishery products, the fishermen also buy supplies for their members co-operatively, and a number of them have credit union organizations for meeting credit needs of their members.'"

FISHERIES OF NEW BRUNSWICK, 1940

The fisheries of New Brunswick in 1940 were valued at $4,965,618, a decrease of 2 percent under 1939, according to an advance report of the Dominion Bureau of Statistics.

The sardine fishery was the most important, being valued at $1,882,860, greater than any previous year except 1939. The lobster and herring fisheries were next in order of importance, while other varieties with a marketed value of $100,000 or over were smelt, cod, salmon, and clams.

New Brunswick fishermen took 145,791,100 pounds of fish and shellfish during 1940, valued at $2,028,399 at the point of landing, a decrease of 8 percent and 7 percent, respectively, when compared with 1939.

The capital investment of the New Brunswick fisheries totaled $6,423,801, of which $3,320,428 was invested in vessels, boats, nets, traps, piers and wharves, etc., used in the primary operations of catching and landing fish, and the balance—$3,103,373—in the fish processing branch of the industry. The total capital investment increased 2 percent over the preceding year.

A total of 14,907 persons was employed in the fisheries, 12,425 in catching and landing fish and 2,482 in fish processing establishments.

FISHERIES OF NOVA SCOTIA

The fisheries of Nova Scotia in 1940 were valued at $9,843,326 as marketed, according to an advance report of the Dominion Bureau of Statistics. The 1940 value is the highest recorded since 1930. The principal varieties of fish in order of value were cod, $3,694,110; lobsters, $1,784,526; and haddock, $1,399,622. The catch of cod increased considerably over the preceding year, but the quantities of lobsters and haddock taken were less.

A total of 282,908,000 pounds of fish and shellfish was taken by Nova Scotia fishermen during 1940. The catch was valued at $5,800,167 at the point of landing, an appreciable increase in both quantity and value over the preceding year.

Almost $10,000,000 was invested in the fisheries of Nova Scotia, divided as follows: $5,944,048 in the primary operations of catching and landing fish, and $3,978,573 in fish processing establishments. There were 42 lobster canneries, 83 fish curing establishments, and a total of 24 other fish canneries, freezing plants and reduction plants.

Almost 21,000 persons were employed in the fishing industry. Of this total, 17,590 were fishermen and 3,129 were employed in processing establishments.

NEW FISH CANNING INDUSTRY IN WESTERN AUSTRALIA

A new factory for the canning of Perth (river) herring in tomato sauce will begin production in Perth, Western Australia, in the near future, according to the Commercial Intelligence Journal. The factory is being erected on a convenient site with water frontage, where it will be possible to take delivery of fish for canning by road or rail.

The canners will buy the fish direct from the fishermen and, in view of the import restrictions on canned fish, they expect to sell large quantities of herring during the next twelve months. Local men will be employed and the cans and the tomato sauce will be produced in the State, making the enterprise 100 percent West Australian.

Perth herring is said to be very sweet and edible, but in the past it has not been exploited much, as it was considered rather bony. The canners intend to employ a special process whereby the bones will be rendered as soft as those in tinned salmon and transformed to a condition resembling gelatin.

INCREASED CANADIAN COD-LIVER OIL PRODUCTION EXPECTED

A substantial production of cod-liver oil from Canadian fish will result from the establishment of a plant at Rimouski, Quebec, capable of processing 40,000 gallons of choice medicinal oil annually, according to Canadian press reports in Foreign Commerce Weekly.

The plant will be operated by a company which has acquired rights in eastern Canadian waters for the use of a chemical solution to preserve fish livers during the period between the catch and return to the home port.

The discovery and subsequent development of the chemical preservative now permits the distribution to fishing craft of steel drums of 25-gallon capacity, each containing 4 gallons of preservative. These drums will be collected from various fishing centers in Quebec and the Maritime Provinces and forwarded to the Rimouski plant by special transport.

CHILEAN FISH LIVER OIL SUPPLIES NOT GREAT

The information available on the subject of fish livers and oils from the catch in Chilean waters is extremely meager, according to the American Embassy in Chile. From time to time American importers have attempted to interest Chileans in the possibility of developing a business in fish livers and oils, but the difficulties which confront an undertaking of this nature are such that plans have usually been abandoned because (1) the catch in Chile does not render much oil; (2) the industry, which is largely conducted by individual fishermen, does not lend itself in its present shape to the utilization of the byproducts which are believed thrown into the sea by the fishermen, and that, consequently, (3) the prospects of obtaining satisfactory supplies of oil for export are not good.

Cod does not exist along the Chilean coast and the only oil that is extracted in any quantity is whale oil. However, the Institute Bacteriologico de Chile, a government institution, maintains fish oil reduction plants in three places: One in the north, one in Valparaiso, and one at Talcahuano in the south. The oil extracted at these points is shipped to Santiago where it is purified and much of it reduced to a concentrated form for medicinal use. The Institute has stated that the amount it is able to obtain annually (50,000 liters), is insufficient to supply the normal demand of the local market and that, accordingly,it is not in a position to contemplate exportation at this time. The fish used in its reduction plants are: The pescada (hake), sierra (saw fish), furel (said to be similar to the American mackerel), the tollo (dog fish), and others. The oil extracted by the Institute Bacterologico is stated to contain an average of 30 unidades azules in the fall and winter months and an average of 180 unidades azules in the spring and summer.

Requirements of American importers should be placed before Sr. Carlos Campbell, Executive Secretary of the Chilean Advisory Committee of the Inter-American Development Commission, Chilean Corporacion de Femento, Ramon Nicto 920, Santiago.

MEXICO GIVES FISHERY COOPERATIVES PREFERENCE

On October 25, 1940, President Cardenas of Mexico signed executive decrees providing that only cooperatives may exploit the fishing for clams and sharks in Mexican territorial waters, according to information published in Western Fisheries. These decrees were issued after studies made by the Bureau of Fishing and Maritime Industries had determined that the fishermen operating in these fisheries obtained scanty returns because "they undertake development in an isolated manner." The purpose of the decrees was to improve the economic condition of the fishermen through "national exploitation" for which purpose it was considered necessary for them to form collective groups to exploit the resources. The decrees state specifically that the exploitation of all species of clams and sharks in Mexican maritime waters is reserved to the regional fishermen legally organized in cooperative societies or those cooperative groups which may be formed in the future. The decrees became effective November 25, 1940.

FROZEN FISH TRADE

Domestic Holdings of Frozen Fish Approach 90 Million Pounds

A total of 88,604,000 pounds of frozen fish and shellfish were held by domestic cold-storage plants on August 15. This is an increase of 16 percent as compared with the holdings on the same date last year. The principal items held on August 15 of the current year were halibut, which accounted for 16 percent of the total; whiting, 14 percent; and haddock fillets, 10 percent. Items showing marked increases as compared with the same date last year were cod, haddock, and rosefish fillets, croakers, and whiting. Holdings of mackerel, whitefish, and scallops were well below those of August 15, 1940.

Holdings of Fishery Products in the United States 1/

Item	Aug. 15 1941	Aug. 15 compared with			July 15 1941	Aug. 15 1940	5-yr. av. Aug. 15
		July 15 1941	Aug. 15 1940	5-yr. av. Aug. 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	88,604,000	+21	+ 16	+21	73,432,000	76,479,000	73,486,000
Important items:							
Croakers	4,041,000	+71	+123	+76	2,370,000	1,814,000	2,290,000
Fillets:							
Cod	2,569,000	- 2	+ 61	+ 6	2,620,000	1,595,000	2,429,000
Haddock	8,477,000	+38	+ 35	+30	6,159,000	6,268,000	6,541,000
Rosefish	4,297,000	- 7	+ 65	(2)	4,610,000	2,597,000	(2)
Halibut	14,196,000	+13	+ 2	+12	12,599,000	13,967,000	12,717,000
Mackerel	4,305,000	+72	- 46	-21	2,503,000	7,918,000	5,463,000
Salmon	4,950,000	+65	- 1	+ 5	2,993,000	4,996,000	4,721,000
Smelts	1,875,000	(3)	+ 8	+43	1,880,000	1,732,000	1,308,000
Whiting	12,362,000	+74	+ 31	+17	7,122,000	9,469,000	10,593,000
Whitefish	1,230,000	+26	- 28	+ 4	973,000	1,700,000	1,179,000
Scallops	1,242,000	+37	- 21	(2)	904,000	1,579,000	(2)
Shrimp	1,477,000	-46	- 2	(2)	2,751,000	1,510,000	(2)
Cured fish:							
Herring, cured	18,547,000	- 6	- 24	- 1	19,633,000	24,534,000	18,754,000
Salmon, mild-cured	6,727,000	+42	- 4	+ 3	4,742,000	6,992,000	6,500,000

1/ Statistics furnished by the Agricultural Marketing Service, Department of Agriculture.
2/ Data not available.
3/ A decrease of less than one-half of one percent.

Production of Frozen Whiting Unusually Heavy

Cold-storage plants in the United States and Alaska froze 31,874,000 pounds of fishery products during the month ended August 15. Nearly one-fourth of this total consisted of whiting which has been frozen in unusually large quantities in recent months. During the two-month period from June 15 to August 15 freezings of this species totaled over 15,000,000 pounds. This is an increase of 54 percent as compared with the volume frozen during the same period in the previous 5 years.

There was an increase of 29 percent in the poundage of fishery products frozen during the month ended August 15 as compared with the same period last year. This increase was accounted for by large gains in the freezings of croakers, rosefish fillets, mackerel, whiting, and shrimp.

Freezings of Fishery Products in United States Cold-storage Plants 1/
(Figures are for the month ending on the date indicated)

Item	Aug. 15 1941	Aug. 15 compared with			July 15 1941	Aug. 15 1940	5-yr. av. Aug. 15
		July 15 1941	Aug. 15 1940	5-yr. av. Aug. 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	31,874,000	+ 3	+ 29	+ 48	30,819,000	24,616,000	21,589,000
Important items:							
Croakers	1,721,000	+ 60	+316	+225	1,073,000	414,000	529,000
Haddock fillets	3,286,000	+ 6	+ 8	+ 28	3,098,000	3,032,000	2,575,000
Rosefish fillets	3,618,000	+ 20	+ 34	(2)	3,018,000	2,701,000	(2)
Halibut	2,247,000	- 53	+ 1	- 22	4,831,000	2,233,000	2,898,000
Mackerel	2,475,000	+371	+ 43	+ 84	525,000	1,731,000	1,346,000
Salmon	2,130,000	+ 72	- 4	- 10	1,241,000	2,230,000	2,369,000
Whiting	7,945,000	+ 12	+ 69	+110	7,076,000	4,690,000	3,782,000
Scallops	552,000	+ 54	+ 5	(2)	359,000	524,000	(2)
Shrimp	513,000	- 61	+ 75	(2)	1,315,000	293,000	(2)

1/ Statistics furnished by the Agricultural Marketing Service, Department of Agriculture.
2/ Data not available.

Boston Cold-storage Holdings Increase

Stocks of frozen fish and shellfish in Boston warehouses at the end of August were 16 percent greater than a month earlier but 3 percent smaller than a year ago. Haddock fillets represented about one-third of the holdings.

On August 16 there was a total of 9,820,000 pounds of whiting stored in fifteen plants in Maine and Massachusetts. About 8 million pounds consisted of dressed, H & G, fillets, and skuljoes. Of the remainder, most was round with a small amount frozen for animal food. A month previous total holdings were 6,571,000 pounds.

Boston Cold-storage Holdings

Item	Aug. 27, 1941	Aug. 27 compared with		July 30, 1941	Aug. 28, 1940
		July 30, 1941	Aug. 28, 1940		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	13,969,000	+16	- 3	12,065,000	14,363,000
Leading items:					
Fillets					
Cod	454,000	-46	- 42	843,000	787,000
Flounder	446,000	-11	*	498,000	*
Haddock	4,446,000	+17	+ 27	3,786,000	3,500,000
Rosefish	397,000	+ 3	+129	386,000	173,000
Mackerel	1,271,000	+53	- 68	829,000	3,909,000
Smelt	595,000	- 7	+ 17	640,000	507,000
Scallops	421,000	+29	- 4	326,000	439,000

* Data not available.

New York Cold-storage Holdings Gaining

Cold-storage warehouses in New York held almost 7 million pounds of frozen fishery products on August 28, 14 percent more than at the end of July and 2 percent above a year ago. Holdings of spiny lobster tails were double the previous month while whitefish stocks increased 75 percent. About 60 different classifications of fishery products were stored

in appreciable quantities, reflecting New York's importance as a marketing and distributing center.

New York Cold-storage Holdings

Item	Aug. 29, 1941	Aug. 29 compared with July 31, 1941	Aug. 29 compared with Aug. 29, 1940	July 31, 1941	Aug. 29, 1940
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	6,950,000	+ 14	+ 2	6,079,000	6,782,000
Leading items:					
Butterfish	345,000	+ 5	+ 4	328,000	244,000
Halibut	198,000	+ 38	+161	143,000	76,000
Mackerel	530,000	+ 5	- 52	503,000	1,091,000
Salmon, king (chinook)	344,000	+ 34	- 10	256,000	382,000
Sturgeon	285,000	0	- 52	284,000	598,000
Whitefish	596,000	+ 75	- 34	341,000	902,000
Lobster tails, spiny	451,000	+100	+310	226,000	110,000

Chicago Cold-storage Stocks Above Last Month and Last Year

With almost 4 million pounds in storage, Chicago warehouses held stocks of frozen fishery products on August 28 that were 10 percent larger than at the end of the previous month and 22 percent more than in 1940. Holdings of fresh-water and salt-water varieties were approximately equal at over 1,600,000 pounds each. Shellfish in storage totaled slightly more than 500,000 pounds, with unclassified items making up the balance.

Chicago Cold-storage Holdings

Item	Aug. 28, 1941	Aug. 28 compared with July 31, 1941	Aug. 28 compared with Aug. 29, 1940	July 31, 1941	Aug. 29, 1940
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	3,972,000	+ 10	+ 22	3,599,000	3,269,000
Leading items:					
Lake herring	183,000	+138	- 18	77,000	224,000
Smelt	388,000	+ 20	+ 30	324,000	298,000
Whitefish	256,000	- 7	- 18	274,000	310,000
Fillets:					
Haddock	275,000	+ 68	+351	164,000	61,000
Rosefish	330,000	+ 47	+352	225,000	73,000
Halibut	327,000	- 4	+ 9	341,000	299,000
Scallops	156,000	+103	- 10	77,000	174,000

CANNED FISH TRADE

Puget Sound Sockeye Salmon Pack Increases

The Puget Sound salmon pack on September 6 amounted to 284,560 standard cases as compared with 75,556 cases in 1940 and 302,899 cases in 1939, according to the Washington State Department of Fisheries. The pink salmon pack amounted to 132,000 cases, slightly over half the packs in the comparable cycle years of 1939 and 1937. The sockeye salmon pack of 109,000 cases almost doubled that in 1937, the previous cycle year.

Salmon Quotations Well Above 1940

On September 1 salmon pack quotations for all species were much higher than on the same date in 1940. It was reported by the Seattle Fishery Market News office that about 2½ million cases of the Alaska pack had been sold at the figures quoted below. Considerable difficulty was being encountered in making deliveries due to a shortage of coastwise shipping.

Canned Salmon Prices—Per Dozen Cans*

Item	Can Size	September 1, 1941	September 1, 1940
Chinook or king, Columbia River	1 lb. fancy flat	$4.50	$3.85 - 4.00
	½ lb. fancy flat	2.60	2.25
Alaska red	1 lb. tall	3.35	2.40
	1 lb. flat	3.60	2.65
	½ lb. flat	2.00 - 2.05	1.65
Coho and medium red	1 lb. tall	2.50 - 2.75	1.85 - 2.00
	1 lb. flat	3.00	2.10
	½ lb. flat	1.75	1.25
Chum	1 lb. tall	1.70	1.20
	½ lb. flat	1.10	.85
Pink	1 lb. tall	1.75	1.35
	1 lb. flat	1.90 - 2.00	--
	½ lb. flat	1.20	.95
Puget Sound sockeye	1 lb. flat	4.00 - 4.50	3.50 - 3.65
	½ lb. flat	2.50	2.10 - 2.25

* F.O.B. Pacific Coast shipping points as reported by Seattle brokers and shippers.

Alaska Pink Salmon Pack Heavy

With only a few districts remaining open, the 1941 Alaska salmon pack totaled 6,733,000 standard cases on September 6, the largest pack on that date since 1936. The red salmon pack was smaller than expected—only 1,124,000 cases as compared with 950,000 cases in 1940, a poor cycle year. Pink salmon, however, with 4,630,000 cases surpassed the pack of 4,545,000 cases in 1936. Chum salmon amounted to 683,000 cases, not greatly different from packs in recent years. The silver salmon pack was 256,000 cases and the king pack 40,000 cases.

British Columbia Salmon Pack 300,000 Cases Above 1940

On September 6 the British Columbia salmon pack totaled 1,146,496 standard cases as compared with 842,219 cases on September 7, 1940. The bulk of the present pack consists of 447,341 cases of sockeye salmon, 317,149 cases of pink salmon and 258,487 cases of silver salmon, according to the Chief Supervisor of Fisheries, Vancouver, British Columbia.

Cured Salmon and Cured Herring Pack Data Obtained

At the end of August the mild-cured salmon pack on the Pacific Coast amounted to 13,196 tierces as compared with 8,185 tierces on the same date in 1940 and 13,252 tierces in 1939, according to reports and estimates furnished the Seattle Market News office by members of

the trade. Of the 1941 total, 8,091 tierces were packed in Alaska, 3,206 in Seattle, 1,378 in British Columbia, and the balance in Oregon and California.

The cured herring pack in Alaska on September 1 totaled 6,835 full barrels and 2,489 half barrels of Scotch-cured herring as compared with 2,793 full barrels and 17,110 half barrels in 1940. Most of the pack has been made on Kodiak Island.

Shrimp Pack Falling Behind Previous Years

In the period from July 1 to September 6 the shrimp packing plants operating in the Gulf and South Atlantic States under the Seafood Inspection Service of the U. S. Food and Drug Administration packed 143,759 standard cases as compared with 183,084 cases in 1940 and 331,330 cases in 1939 in similar periods. Thirty-eight canneries have operated, according to the New Orleans Fishery Market News office, utilizing 7,967,000 pounds of shrimp and packing 113,337 standard cases of wet pack shrimp, 30,227 standard cases of dry pack shrimp, and 195 standard cases in glass.

Prices of canned shrimp in the usual wholesale quantities in plain No. 1 tall tins, f.o.b. point of production, as reported by Gulf Coast packers, follow. A number of packers have reported that they have withdrawn from the market until later in the present season.

Canned Shrimp Prices—Per Dozen Tins

Shrimp Size	Wet Pack		Dry Pack	
	Sept. 1, 1941	Sept. 1, 1940	Sept. 1, 1941	Sept. 1, 1940
Small	$1.35 - $1.45	$1.05 - $1.10	$1.40 - $1.45	$1.05 - $1.10
Medium	1.45 - 1.50	1.10 - 1.20	1.45 - 1.55	1.10 - 1.20
Large	1.55 - 1.60	1.10 - 1.25	1.55 - 1.60	1.15 - 1.25
Extra large or jumbo	1.70 - 1.75	1.15 - 1.30	1.70 - 1.75	1.15 - 1.30

Tuna Pack Continues Below 1940

California canners packed 395,000 standard cases of tuna during July 1940, according to information released by the California Division of Fish and Game. This is 17 percent less than was canned in the same month last year. The principal species packed during July was yellowfin tuna which accounted for 39 percent of the total; bonito, 17 percent; bluefin tuna, 14 percent; and striped tuna, 13 percent.

The California tuna pack during the first seven months of the current year amounted to 1,320,000 standard cases, which is nearly 700,000 cases less than was canned during the same period in 1940. The 1941 pack from January 1 to July 31 consisted of yellowfin tuna, 753,000 cases; striped tuna, 179,000 cases; bluefin tuna, 129,000 cases; tuna flakes, 102,000 cases; bonito, 76,000 cases; yellowtail, 50,000 cases; tuna, tonno style, 22,000 cases; and albacore tuna, 9,000 cases.

Mackerel Canning Resumed in California

The 1940-41 mackerel canning season in California opened in July when 42,000 standard cases of this species were canned. These were the first mackerel canned in the State since March when the previous season closed. In 1940 a total of 27,000 cases of mackerel were canned during July. The total pack of this species during the first three months of the current year and in July totaled 220,000 cases as compared with 371,000 cases during the same period in 1940. Ninety-five percent of the mackerel canned in California during the current year was packed in the San Pedro district, the balance being processed in the San Diego area, according to information released by the California Division of Fish and Game.

British Columbia to Can Herring for British Government

The British Government will purchase 35,000 long tons of herring in British Columbia or approximately 1,600,000 cases valued at $5,500,000, according to the report of the American Vice Consul in Vancouver. The agreement covering the purchase of the herring specifies that 26,500 long tons of herring are to be packed in one pound oval tins; 3,500 long tons are to be packed in half pound oval tins and 5,000 long tons are to be packed in one pound tall tins. Prices covering exports of canned herring to the United Kingdom in Canadian funds are as follows:

One pound ovals:	$3.75 per 48 lb. case
Half pound ovals:	3.10 per case of 48 ½ lb. tins
One pound talls:	3.30 per 48 lb. case

The prices shown above are subject to the condition that the tomato puree or paste required in packing the herring be supplied by the British Ministry of Food free of charge at either Prince Rupert or Vancouver. It is estimated that one-sixth to one-seventh of each can's content is tomato puree.

Provision has been made for the allowance of an additional twenty-five cents per case to canners of one pound ovals and one pound talls having a stock of tomato puree on hand. This price allowance has been approved and allocated to companies in British Columbia with stocks of tomato puree sufficient for 206,389 cases.

Thus tomato sauce for 1,393,611 cases of herring will be supplied by the British Ministry of Food which in turn, it is understood, will obtain it in the United States under the terms of the Lend-Lease Act.

Orders-in-council regulating herring fishing, canning and reduction are reported to have been drafted and are expected to be approved within a short time. The British Columbia Government has already taken measures to assure that sufficient herring will be canned here to fill the British order by installing what is practically a priority for the canning of herring caught on the east coast of Vancouver Island. Operators with plants outside this area must refrain from utilizing herring caught in the waters of the Gulf of Georgia and Discovery Passage.

British Columbia's herring fishing season opened on Labor Day but will not really get under way until the end of the month. In the meantime packers will be canvassed to obtain the amount of herring which they will be prepared to supply and price negotiations with the fishermen will be opened.

FOREIGN FISHERY TRADE

Canned Sardines Lead in Exports of Fishery Products

Exports of edible fishery products from the United States during July, 1941 totaled 17,819,000 pounds, a decrease of 1 percent as compared with the same month a year ago. Although the total volume of these shipments during July was approximately the same as in July last year, the quantities of the individual items exported showed wide variation. In July 1940, nearly two-thirds of the total consisted of canned salmon, whereas available statistics for the same month this year indicate that shipments of canned sardines accounted for the major portion of the total. Exports of edible fishery products from the United States during the first seven months of 1941 amounted to 74,613,000 pounds, 17 percent below those for the same period last year. Reduced shipments of canned salmon accounted for the major portion of the decline.

United States Exports of Edible Fishery Products 1/

Item	July 1941	July 1940	Seven months ending with July 1941	Seven months ending with July 1940
	Pounds	Pounds	Pounds	Pounds
Salmon, canned	127,000	11,941,000	13,754,000	33,218,000
Sardines, canned	6,400,000	4,632,000	36,159,000	46,432,000
Shrimp, canned	44,000	114,000	493,000	1,330,000
Unclassified canned fish	2/ 10,314,000	519,000	2/ 14,959,000	2,118,000
Other products	934,000	848,000	8,771,000	6,564,000
Total	17,819,000	18,054,000	74,136,000	89,662,000

1/ Data furnished by Bureau of Foreign and Domestic Commerce.
2/ This item is understood to consist largely of canned sardines.

Sea Herring Imports Continue Heavy

Imports of edible fishery products into the United States during July amounted to 26,810,000 pounds, an increase of 35 percent as compared with the same month last year. Sea herring led all other items in the volume of these products imported during the month, accounting for over one-third of the total. July was the fourth successive month in which this species was the principal edible fishery product imported. Other leading items received during the month were salted groundfish, which accounted for 15 percent of the total; fresh and frozen fresh-water fish, 11 percent; fresh or frozen lobsters, 8 percent; and canned crab meat, 7 percent.

Imports of Edible Fishery Products into the United States

Item	July 1941	July 1940	Seven months ending with July 1941	Seven months ending with July 1940
	Pounds	Pounds	Pounds	Pounds
Fresh or frozen:				
Fresh-water fish	2,819,000	3,698,000	30,347,000	30,996,000
Halibut	365,000	634,000	3,725,000	3,752,000
Salmon	1,256,000	1,544,000	5,499,000	3,928,000
Sea herring	9,043,000	3,261,000	37,316,000	7,170,000
Swordfish and sturgeon	79,000	204,000	333,000	1,042,000
Tuna	198,000	1,055,000	1,224,000	4,440,000
Fish filleted, skinned, boned, etc.	1,130,000	883,000	6,814,000	9,508,000
Smelts	1,000	2,000	4,441,000	4,100,000
Lobsters	2,107,000	1,345,000	14,138,000	12,916,000
Pickled or salted:				
Cod, haddock, hake, etc.	3,969,000	3,036,000	18,806,000	23,405,000
Herring	154,000	225,000	13,484,000	17,472,000
Canned:				
Crab meat	1,876,000	365,000	5,009,000	10,106,000
Lobsters	254,000	177,000	1,218,000	798,000
Sardines	332,000	864,000	4,789,000	8,269,000
Tuna	991,000	485,000	2,704,000	4,877,000
Other, fresh, frozen, salted, canned, etc.	2,236,000	2,086,000	23,615,000	30,010,000
Total	26,810,000	19,864,000	173,462,000	172,789,000

THE COVER PAGE

The red salmon on the cover page are jumping a falls in the Brooks River, a stream in the Bristol Bay region in Western Alaska. These fish have escaped the commercial fishery and are enroute to the spawning grounds. In the Brooks River, as in certain representative streams in Southeastern and Central Alaska, the salmon are counted through weirs in the streams during the course of the Service's biological investigations and regulatory duties.

NEW YORK CITY MARKET NEWS OFFICE MOVES TO NEW LOCATION

Due to the contemplated sale of the building in which it has had office quarters since the inception of its work in New York City, the Division of Fishery Industries' Market News Service office will be located at Room 504, 155 John Street, after September 20, according to W. H. Dumont, Associate Fishery Marketing Specialist in charge. The phone numbers remain the same as before--Beekman 3-4382 or 3.

The New York City office of the Division of Fishery Biology's Middle Atlantic Fishery Investigations, Wm. C. Neville, Associate Aquatic Biologist in charge, also is moving to the same address, Room 610.

RATINGS FOR COMMERCIAL FISHING VESSEL REPAIRS

R. H. Fiedler, Chief, Division of Fishery Industries, has received the following letter from the Office of Production Management; Division of Priorities; Washington, D. C.; with respect to ratings necessary for maintenance and repairs to commercial fishing vessels:

September 29, 1941

"Your letter of September 22nd has been referred to this office. This is to further assure you. . . . . that an order has been issued to the United States Maritime Commission allowing them to issue ratings necessary for maintenance and repairs to merchant vessels. Therefore, all ship repair yards in this country can obtain the stock and inventory necessary to carry out such repair.

"Operators of (commercial) fishing vessels who do their own repair work can obtain the necessary forms by writing the United States Maritime Commission representative here in the Office of Production Management. (For forms PD-1-C and PD-2.)

"We have already been contacted by representatives of fishermen on both the East coast and West coast, and shortly the whole industry should be acquainted with this procedure."

FISHERY TRADE INDICATORS
(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous Month
FRESH FISH LANDINGS				
Boston, Mass.	July	27,315	30,177	29,948
Gloucester, Mass.	do	13,520	12,692	15,250
Portland, Maine	do	2,447	4,983	3,264
Boston, Gloucester, and Portland:				
Cod	do	4,777	7,086	8,757
Haddock	do	14,456	17,407	15,477
Pollock	do	685	584	1,202
Rosefish	do	12,879	10,489	14,344
Pacific Coast:				
Halibut, North Pacific ports	do	7,475	9,943	11,312
Halibut, Seattle	do	3,041	3,605	2,881
FISH RECEIPTS, CHICAGO 1/				
Salt-water fish	do	2,104	1,242	1,753
Fresh-water fish	do	2,228	2,303	2,193
Shellfish, etc.	do	602	647	961
By truck	do	2,206	1,590	2,112
By express	do	1,636	1,967	1,766
By freight	do	1,091	636	1,029
COLD-STORAGE HOLDINGS 2/				
New York, N. Y.:				
Salt-water fish	August	4,269	3,635	3,980
Fresh-water fish	do	1,485	2,045	1,176
Shellfish, etc.	do	1,195	1,101	922
Boston, Mass.:				
Salt-water fish	do	13,123	13,163	11,254
Fresh-water fish	do	36	33	34
Shellfish, etc.	do	809	1,166	777
Chicago, Ill.:				
Salt-water fish	do	1,610	1,060	1,303
Fresh-water fish	do	1,673	1,340	1,476
Shellfish, etc.	do	503	463	614
Unclassified	do	185	406	206
United States:				
Cod fillets	do	2,569	1,595	2,620
Haddock fillets	do	8,477	6,268	6,159
Halibut	do	14,196	13,967	12,599
Mackerel	do	4,305	7,918	2,503
Pollock fillets	do	369	343	374
Rosefish fillets	do	4,297	2,597	4,610
Salmon	do	4,950	4,996	2,993
Whiting	do	12,362	9,469	7,122
Shrimp	do	1,477	1,510	2,751
New England, all species	do	26,660	26,937	20,469
Middle Atlantic, all species	do	16,976	11,990	14,130
South Atlantic, all species	do	6,432	3,779	6,114
North Central East, all species	do	10,511	9,276	9,295
North Central West, all species	do	3,719	2,156	2,937
South Central, all species	do	2,204	964	2,539
Pacific, all species	do	22,103	21,377	18,439
FOREIGN FISHERY TRADE 3/				
Exports:				
All edible fishery commodities	July	17,819	18,054	10,300
Canned salmon	do	127	11,941	218
Canned sardines	do	6,400	4,632	6,739
Canned shrimp	do	44	114	30
Imports:				
All edible fishery commodities	do	26,810	19,864	27,966
Fresh-water fish and eels, fresh or frozen	do	2,819	3,698	2,763
Canned tuna	do	991	485	297
Canned sardines	do	332	864	538
Cod, haddock, hake, etc., pickled or salted	do	3,969	3,036	937
Herring, pickled or salted	do	154	225	296
Crab meat, sauce, etc.	do	1,876	365	1,446
Lobsters, not canned	do	2,107	1,345	3,368
Lobsters, canned	do	254	177	410

1/ Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.
2/ Data for individual cities are as of the last Thursday of the month, except those at Boston which are for the last Wednesday of the month, and those for geographical areas and the total of the United States which are as of the 15th of the month.
3/ From data compiled by the Bureau of Foreign and Domestic Commerce.

Note.--Data for the latest month are subject to revision.

PRINCIPAL FISHERY FIELD OFFICES AND LABORATORIES OF THE FISH AND WILDLIFE SERVICE

Division of Fishery Industries

Boston, Mass.	B. E. Lindgren.....	253½ Northern Ave. Market News Service.....
Chicago, Ill.	E. C. Hinsdale.....	200 N. Jefferson St. Market News Service.....
College Park, Md.	J. M. Lemon.....	Fisheries Tech. Laboratory..
Jacksonville, Fla.	S. C. Denham.....	309 Duval Bldg. Market News Service.....
Ketchikan, Alaska.....	M. E. Stansby.....	Fisheries Tech. Laboratory..
Mayaguez, P. R.	J. F. Puncochar.....	Fisheries Tech. Laboratory..
New Orleans, La.	C. E. Peterson.....	1100 Decatur St. Market News Service.....
New York, N. Y.	W. H. Dumont.....	155 John St. Market News Service.....
San Pedro, Calif.	C. B. Tendick.....	Post Office Bldg. Fishery Statistics.....
Seattle, Wash.	V. J. Samson.....	417 Bell St. Terminal. Market News Service.....
Seattle, Wash.	R. W. Harrison.....	2725 Montlake Blvd. Fisheries Tech. Laboratory.....

Division of Fish Culture

Regional Headquarters

Albuquerque, N. Mex.	Theodore S. Kibbe.....	220 West Copper Ave. Reg.#2.
Atlanta, Ga.	John Blosz.....	316 Glenn Bldg. Reg. #4...
Boston, Mass.	Henry C. Markus.....	1140 Pk. Square Bldg. Reg. #5.
Minneapolis, Minn.	C. F. Culler.....	500 National Bldg. Reg. #3..
Portland, Oreg.	Alphonse Kemmerich.....	600 Weatherly Bldg. Reg. #1..

Division of Fishery Biology

Ann Arbor, Mich.	Dr. John van Oosten.....	University Museums. Great Lakes Fish. Investigations
Beaufort, N. C.	Dr. Herbert F. Prytherch....	Fisheries Biological Laboratory.....
Cambridge, Mass.	W. C. Herrington.....	Room A-210 Harvard Biol. Lab. N.At.Fish. Investigations.
College Park, Md.	Robert A. Nesbit.....	Fish. Tech. Laboratory. Mid. & S. Atlantic Fish. Invest.
Columbia, Mo.	Dr. M. M. Ellis.....	101 Willis Ave. Interior Waters Investigations.....
Milford, Conn.	Dr. Victor Loosanoff.....	Fish. Laboratory. New England Oyster Investigations.
New Orleans, La.	M. J. Lindner.....	302 Custom House Bldg. 423 Canal St. Gulf Shrimp Inv.
Pensacola, Fla.	Dr. A. E. Hopkins.....	Box 1826. Gulf Oyster Investigations.....
Seattle, Wash.	Dr. F. A. Davidson.....	2725 Montlake Blvd. Fisheries Biological Laboratory.
Stanford University, Calif..	O. E. Sette.....	Room 450-B Jordan Hall. Pilchard Investigations.....

Division of Alaska Fisheries

Cordova, Alaska.....	Daniel W. Bates.....	Alaska Fisheries Service....
Juneau, Alaska.....	Clarence L. Olson.....	Federal Bldg., Alaska Fisheries Service.....
	J. Steele Culbertson	
Ketchikan, Alaska.....	Bertel W. Johnson.....	Alaska Fisheries Service....
Seattle, Wash.	(Miss) Ted Murphy.....	706 Federal Bldg. Alaska Fisheries Service.....

STUDIES ON THE HANDLING OF FRESH MACKEREL

Research Report No. 1

THE MACKEREL (Scomber scombrus Linnaeus) is one of the most important food fishes of the United States. In 1935 the mackerel fishery ranked eighth in volume and seventh in value among the food fisheries of this country. Owing to prevailing methods of handling and shipment, however, considerable difficulty has been experienced in disposing of the entire catch at a profit. Studies of this fishery were conducted as a basis for recommendations leading to increased distribution and popularity of mackerel, and improved handling methods are discussed in this report.

The fat content of mackerel varies with the season, from a minimum of approximately 2 percent in spring to a maximum of 20 percent or more late in summer and in fall. This variation is important in determining the food value of fish, since fat fish contain a considerably higher calorific food value.

Spoilage is much more complicated in mackerel than in many other species, owing to the usual high fat content. Mackerel can be kept in good condition much longer, however, if eviscerated and packed in finely crushed ice, rather than floated in the round in sea water that contains but little ice. For example, floated mackerel keep in good condition for only about 4 days, while those eviscerated and packed in crushed ice remain in edible condition for 7 to 10 days.

Marketing of the catch necessarily involves transportation, the cost of which is based upon gross weight. By shipping mackerel in crushed ice, rather than floating them in barrels, the net cost of transportation is greatly reduced.

The complete report may be obtained from the Superintendent of Documents, Government Printing Office, Washington, D. C., for 10 cents.

FRESH AND FROZEN FISHERY PRODUCTS REFERENCE MANUAL

FISHERY MARKET NEWS — AUGUST 1941 SUPPLEMENT

A reference manual containing a large volume of data concerning fresh and frozen fish and shellfish was issued as a supplement to the August 1941 issue of Fishery Market News. It was prepared primarily for use by Army purchasing officers and mess sergeants to aid them in procuring supplies of fishery products for our armed forces.

The manual contains detailed information on the following:

1. Food value, edible portion, fat content, and fuel value of fishery products.
2. Where to obtain fishery marketing information.
3. The usual market forms of fishery products.
4. The seasons for fresh fishery products in a number of producing areas and markets.
5. Standards.
6. Shipping containers.
7. Suggestions for purchasing and preparing fish and shellfish.
8. Methods of cooking.
9. Basic recipes.

Copies of the issue containing the manual may be obtained without charge upon request from the Fish and Wildlife Service, Washington, D. C.

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